



Vineyard

Altitude: 300 mt. Above sea level – Exposure: Southeastern.

Grapes

Sangiovese 90%, Merlot 5% and Canaiolo, Mammolo, Colorino 5%.

Harvest

From September 3rd until September 19th 2018.

Wine Making

Fermentation in vats with a 12 days long maceration at a temperature of about 30°C.

Refining

After the malo – latic fermentation, in oak barrels with an average capacity from 1900 lt. to 3900 liters for one year. It then stays in bottle for minimum 8 months.

Main analytical elements

Alcohol 12.50° - Total Acidity 5.40 – Dry Residue 27.00– pH 3.4

Food matching

Traditional Tuscan first courses, grilled meat and rotisserie of white and red meats, cheeses.
Perfect cold like aperitif.

Total production

15.000 bottles each year.